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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Grape (Vitis vinifera L.) Seed Oil: A Functional Food from the Winemaking Industry. Foods, 2020, 9, 1360.	4.3	67
2	Unsaponifiable and phenolic fractions from virgin olive oil prevent neuroinflammation skewing microglia polarization toward M2 phenotype. Journal of Functional Foods, 2019, 62, 103543.	3.4	5
3	Resveratrol-enriched grape seed oil (Vitis vinifera L.) protects from white fat dysfunction in obese mice. Journal of Functional Foods, 2019, 62, 103546.	3.4	15
4	Minor compounds from virgin olive oil attenuate LPSâ€induced inflammation via visfatinâ€related gene modulation on primary human monocytes. Journal of Food Biochemistry, 2019, 43, e12941.	2.9	13
5	Unsaponifiable fraction isolated from grape (Vitis vinifera L.) seed oil attenuates oxidative and inflammatory responses in human primary monocytes. Food and Function, 2018, 9, 2517-2523.	4.6	22
6	Virgin olive oil and its phenol fraction modulate monocyte/macrophage functionality: a potential therapeutic strategy in the treatment of systemic lupus erythematosus. British Journal of Nutrition, 2018, 120, 681-692.	2.3	27
7	Effect of metabolites of hydroxytyrosol on protection against oxidative stress and inflammation in human endothelial cells. Journal of Functional Foods, 2017, 29, 238-247.	3.4	20
8	Olive oil, compared to a saturated dietary fat, has a protective role on atherosclerosis in niacin-treated mice with metabolic syndrome. Journal of Functional Foods, 2016, 26, 557-564.	3.4	8
9	Olive oil and postprandial hyperlipidemia: implications for atherosclerosis and metabolic syndrome. Food and Function, 2016, 7, 4734-4744.	4.6	26
10	Membrane composition and dynamics: A target of bioactive virgin olive oil constituents. Biochimica Et Biophysica Acta - Biomembranes, 2014, 1838, 1638-1656.	2.6	110